



TERRES DORÉES

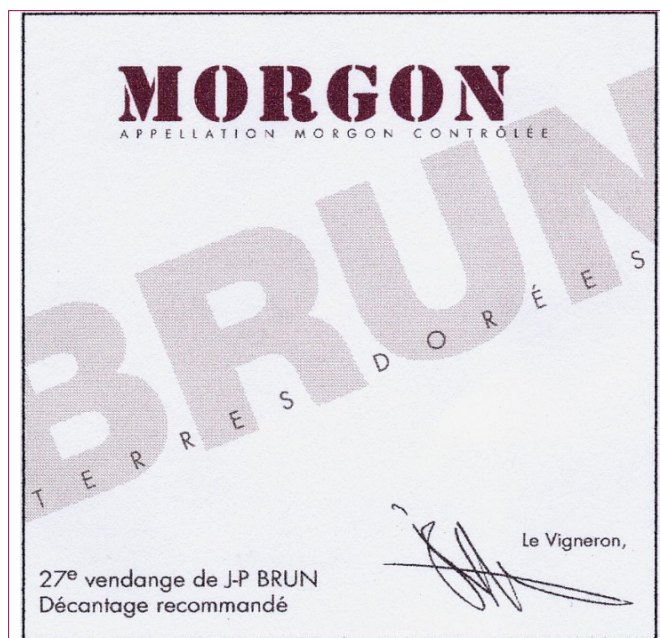
Beaujolais, France

LOUIS/DRESSNER SELECTIONS

Jean-Paul Brun started Terres Dorées in 1979 with a mere 4 hectares of vines in Charnay in the southern Beaujolais, an area which is slightly warmer and more limestone-driven versus the more renowned granite-rich cru villages in the northern Beaujolais. Today, the Charnay estate is around 30 acres, but with an additional 15 hectares farmed in the crus. The farming in Charnay is organic and includes working of the soils; the cru parcels are farmed sustainably and the soils are not worked. Harvest is by hand and of well-ripened but not over-ripened fruit, so alcohol levels are generally modest. Annual Terres Dorées production is around 350,000 bottles, 85-90% of it from estate fruit with the rest of it sourced.

From the beginning, Jean-Paul carved a different path for himself in Beaujolais. Not only does he not chaptalize (common practice here), he has also always eschewed the relatively modern technique of carbonic maceration, in favor of traditional Burgundian vinification. His feeling was and remains that the character of Gamay and its varied terroirs is obscured by whole-cluster fermentation, as well as by the use of commercial yeasts and copious sulfur. He has never strayed from that philosophy, continuing to carefully sort and destem his grapes; add no yeast; add no sulfur (until a touch at bottling); allow for several weeks' maceration; do regular pigeage or punchdowns; and age in a combination of concrete and old oak, varying with vintage and wine.

Jean-Paul is not an adherent or advocate of "natural wine" per se, yet is among the most natural of Beaujolais vignerons, uninterested in trend or fashion but deeply committed to purity of expression of fruit and site. The individuality of those expressions--the fact that each is a different wine from all of the others--is intentionally emphasized by his choice to label every one of his many bottlings with a completely different label.



Morgon 12/750ml

100% Gamay. Two parcels of Morgon go into this bottling, one on the famous Côte du Py hill and one in a different climat, both having sandy, decomposed-granite soils. The vinification is traditional Burgundian. The grapes are rigorously sorted and destemmed, crushed and fermented with indigenous yeasts and no sulfur. Maceration lasts about 4 weeks in concrete vats; aging is also in concrete, at 10 months the longest-aged (along with the Moulin-a-Vent) of his wines; bottling is with a gentle filtration and a small addition of sulfur.

Technical Specifications

Product Type: Red Wine

Varietal: Gamay

Farming Type: Sustainable